

LA CLOCHE *at the Carpenters*

Starter

Soupe du jour £9.95

Pumpkins and chestnut soup (vg)

Soupe à l'oignon £10.95

French onion soup topped with cheese

Soupe de Poisson £13.95

Fish soup (rouille, croutons, cheese)

Escargots au beurre d'ail £11.95

6 or 12 snails in garlic and parsley butter **twelve £19.95**

Artichaut Vinaigrette £13.95

Steamed artichoke served with french dressing (v)

Feuilleté au fromage de chèvre rôti, oignons confit £10.95

Roast goat cheese tartlet with red onions and rosemary honey, green salad

Camembert rôti au four £11.95

Roast mini camembert with raw vegetables

Gravadlax de saumon frais, Manchego et blinis £12.95

Salmon gravadlax served with mustard sauce, Manchego cheese crisp, blini and dill cream

Fraicheur de crab et avocat £14.95

Fresh crab and avocado salad

Tartine de jambon Serrano £ 12.95

Serrano ham served with fresh tomato and ciabatta tartine

Main courses

Creamy Fish Pie £22.95

(Hake, salmon, haddock, prawn) with mashed potatoes

Tranche de Lotte rôti avec Risotto au riz noir, haricots edamame et sauce tomate £29.95

Roasted Monkfish with Black rice risotto, edamame beans and tomato sauce

Demi-poulet fermier, frites Maison £24.95

1/2 Chicken and fries, chicken jus

Navarin d'agneau £22.95

Traditional slow-cooked lamb Navarin stew

Daube de bœuf £22.95

Traditional slow-cooked beef stew served with new potatoes

Confit de canard £24.95

Duck leg confit, potatoes and vegetables, salad

Cassoulet du Sud Ouest £ 24.95

Slow-cooked Beans with duck confit, Toulouse sausage, lamb and pork belly

Entrecôte au poivre £32.95

Grilled dry aged rib eye steak, green peppercorn sauce, French fries

Filet de bœuf grillé, sauce Diane, gratin aux légumes d'antan £38.95

Grilled beef fillet served with Diane sauce and root vegetable gratin

Vegan Ravioli £16.95

Caramelised onion and wild forest mushrooms ravioli with tomatoes and paprika sauce and green peas

If you have an allergy please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens (v) vegetarian (pb) plant-based

Head Chef

Massimiliano Sciacovelli

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Sides: £5.50

Green salad vinaigrette - Steamed Broccoli with olive oil - Sweet potatoes fries

Mashed potatoes - Roots vegetable gratin – French fries - Green beans - Bread and Butter **£2.50**

Desserts

Tarte fine aux pommes (15 min) £8.95

Warm apple tart served with Vanilla ice cream

Brownie au Chocolat, glace à la Pistache £8.95

Chocolate and nuts brownie served with Pistachio ice cream

Crème Brûlée à la Vanille £8.95

Classic Vanilla crème brûlée

Crumble aux pommes et Banane £8.95

Apple and banana crumble served with Custard

Mousse au Chocolat £8.95

Chocolate mousse served with Chantilly cream

Café Gourmand: £11.95

Brownie, Lemon Macaron, Crème Brûlée, Almond Financier, Lemon Tarte with coffee

Ice cream: Vanilla, Rum Raisins, Yogurt, Chocolate

Sorbet: Lemon, Raspberries, Mango, Vegan raspberries **(per scoop) £2.50**

Fromages Cheese selection (unpasteurized) £14.95

Sweet Wines

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 25.00
-Banyuls Clos des Paulilles	(100 ml) £ 9.00	(500 ml) £ 35.00
-Muscat de Saint Jean Minervois	(100 ml) £ 9.00	(500 ml) £ 35.00
-Château D'Yquem 2007 Premier Cru Supérieur Sauternes		(750 ml) £600.00

Digestifs

Fine Ruby Port 19 % abv	(50 ml) £ 4.50
Taylors Late Bottled Vintage Port 2017 20 % abv	(50 ml) £ 6.25
Courvoisier Cognac VS 40 % abv	(25 ml) £ 4.25
Limoncello 25% abv	(50 ml) £ 4.65
Cognac XO Grande Champagne Hennessy 40% abv	(25 ml) £14.50
Benedictine 40 % abv	(25 ml) £ 6.00
Coffee Tequila liquor Cazcabel 34 % abv	(25 ml) £ 6.00
Single Malt , Talisker, Laphroig, Glenmorangie	(25 ml) £ 6.25
Blended Scotch Whisky Black Label 12 years old 40% abv	(25 ml) £ 6.25

Coffee and Tea

Black, White coffee, Cappuccino or Double espresso £ 3.45 Single espresso £ 2.50 Liquor Coffee £ 8.00
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint-Chilli Chai- Camomile) £ 3.35

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